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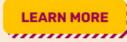
















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in: Fudge Recipes, Sour cream Recipes, Walnut Recipes, and 3 more

# Sour Cream Fudge with PIO SIGN IN TO EDIT Walnuts

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## **Description 6**

Contributed by World Recipes Y-Group

- Makes about 11/4 pound
- · Yield: 24 Servings

# Ingredients 6

- ¾ cup sour cream
- 1/4 cup milk
- · 2 tbsp corn syrup

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· 2 tbsp butter or margarine

- · 2 cups sugar
- 1tsp vanilla
- 1/2 cup walnut halves (optional)

### Directions **b**

- 1. Butter 8 inch square pan, set aside.
- 2. Lightly butter side of heavy, medium saucepan.
- 3. Combine sour cream, milk, corn syrup, butter and sugar in prepared saucepan.
- 4. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil.
- 5. Wash down sides of pan with pastry brush frequently dipped in hot water to remove sugar crystals.
- 6. Add candy thermometer.
- 7. Continue to cook until mixture reaches the soft-ball stage (238°F).
- 8. Pour into large heat-proof mixer bowl.
- 9. Cool to lukewarm (115°F).
- 10. Add vanilla and beat with heavy duty electric mixer until thick.
- 11. Spread into prepared pans.
- 12. Score fudge into small squares with knife.
- 13. Refrigerate until firm.
- 14. Cut into squares.
- 15. Place walnut halves on each piece.
- 16. Store in refrigerator.
- 17. Enjoy.

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